FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS

1	Course Title:	FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS
2	Course Code:	VBH5003
3	Type of Course:	Compulsory
4	Level of Course:	Second Cycle
5	Year of Study:	1
6	Semester:	1
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	1.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. MUSTAFA TAYAR
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	mtayar@uludag.edu.tr Uludağ Ünv. Veteriner Fak. Gıda Hijyeni ve Teknolojisi Bölümü
17	Website:	
18	Objective of the Course:	The aim of the course is to provide students with theoretical information about the concepts of "quality", "safety" and "management system", To introduce the different management systems applied in the sectors.
19	Contribution of the Course to Professional Development:	Food Hygiene and technology students who receive master's degree in the field of quality and "management system" Have up-to-date information on different management systems applied in their sectors
20	Learning Outcomes:	

		1	Learns quality security
		2	Learns the food quality safety systems
		3	Learns the interaction of food quality security systems with quality assurance
		4	Theoretical information about systematic approaches to ensuring food quality and safety; information about relevant national and international legislation the owner.
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21	Course Content:

Course Content:

Week	Theoretical	Practice
1	Historical development of food security	

2	Quality assurance in food production and product control	
3	Definition of Quality, Quality Criteria	
4	Quality Assurance Systems	
5	Definition and General Principles of Haccp	
6	Advantages of Haccp Application	
7	Limitations of Haccp Application	
8	ISO 9000 Quality Standards	
9	ISO 9000 Quality Standards	
10	TURKISH STANDARDS (STANDARD AND STANDARDIZATION)	
11	Cleaning disinfection in the meat industry	
12	Cleaning disinfection in Dairy industry	
13	Personal hygiene	
14	Preparing daily, peanut and monthly cleaning disinfection program	

22	Textbooks, References and/or Other Materials:	• Tayar,M. 2010. Gıda güvenliği, Marmara Belediyeler Birliği, Ekosan matbaacılık, İstanbul. • Lelieveld, H.L.M., Mostert, M.A., Holah, J., White, B. 2003. Hygiene in food processing. Woodhead Publishing, Cambridge. • Göktan D. ve Tunçel G. (2010). Gıda İşletmelerinde

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	1.00	14.00
Homeworks	1	12.00	12.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Home work-project	1	6.00	6.00
Others	1	6.00	6.00
Final Exams	1	10.00	10.00
Total Work Load			96.00
Total work load/ 30 hr			3.00
ECTS Credit of the Course			3.00

TERM LEARNING ACTIVITIES	NUMBE	WEIGHT
Midterm Exam	1	30.00
Home-work-project	1	10.00
Midterm exams		
Final Exams	4	100.00
Success Grade		
Total		100.00

Measurement and Evaluation Techniques Used in the Course	Evaluation of the knowledge given by the classical exam

24	**ECTS / WORK LOAD TABLE**

25	**CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS**

	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	2	4	5	2	2	3	3	5	3	2	2	2	0	0	0	0
ÖK2	2	4	5	2	2	3	2	5	3	2	2	2	0	0	0	0

ÖK3	2	4	5	2	2	3	3	5	3	2	2	2	0	0	0	0
ÖK4	2	4	5	2	2	3	2	5	3	2	2	2	0	0	0	0

LO: Learning Objectives   PQ: Program Qualifications

Contribution Level:	1 very low	2 low	3 Medium	4 High	5 Very High